

## AMENDMENTS TO THE CLAIMS:

Claim 8 is canceled without prejudice or disclaimer. Claims 3-7 are amended. Claims 9-21 are added. The following is the status of the claims of the above-captioned application, as amended.

Claim 1. (Original) A method for producing from a vegetable a vacuum packed pre-boiled vegetable product, comprising:

- a. removing the peel from the vegetable,
- b. contacting the vegetable with an effective amount of an enzyme composition comprising an oxidoreductase enzyme; and,
- c. vacuum packaging the enzyme-treated vegetable,

wherein the enzyme-treated vegetable are boiled before or after step (c) to produce a vacuum packed pre-boiled vegetable product.

Claim 2. (Original) A method for packaging a vegetable product, comprising:

- d. adding to the vegetable product an effective amount of an enzyme composition comprising an oxidoreductase enzyme; and,
- e. vacuum packaging the vegetable product

wherein the vegetable are boiled before or after step (b) to produce a vacuum packed pre-boiled vegetable product.

Claim 3. (Currently amended.) The method of ~~claims 1-2,~~ claim 1 herein the vegetable is a potato.

Claim 4. (Currently amended) The method of ~~claims 1-3~~ claim 1, wherein the oxidoreductase enzyme is an enzyme selected from the list consisting of; glucose oxidase, galactose oxidase, hexose oxidase, carbohydrate oxidase, pyranose oxidase, amino acid oxidase, and laccase

Claim 5. (Currently amended) The method of ~~claims 1-4,~~ claim 1 wherein the glucose oxidase is derived from *Aspergillus* sp., ~~preferably from *Aspergillus oryzae* or *Aspergillus niger*,~~ or from *Bacillus* sp., ~~preferably from *Bacillus licheniformis*.~~

Claim 6. (Currently amended) The method of ~~claims 1-5~~ claim 1, wherein further an effective amount of a catalase enzyme is present in the enzyme composition.

Claim 7. (Currently amended) The method of ~~any of claims 1-6~~ claim 1, further comprising

cutting the peeled vegetable into pieces, ~~such as slices or strips~~.

Claim 8. (Cancelled)

Claim 9. (New.) The method of claim 2 wherein the vegetable is a potato.

Claim 10. (New.) The method of claim 1 wherein the glucose oxidase is derived from *Aspergillus oryzae*.

Claim 11. (New.) The method of claim 1 wherein the glucose oxidase is derived from *Aspergillus niger*.

Claim 12. (New.) The method of claim 1 wherein the glucose oxidase is derived from *Bacillus licheniformis*.

Claim 13. (New.) The method of claim 2, wherein the oxidoreductase enzyme is an enzyme selected from the list consisting of glucose oxidase, galactose oxidase, hexose oxidase, carbohydrate oxidase, pyranose oxidase, amino acid oxidase, and laccase.

Claim 14. (New.) The method of claim 1, wherein the oxidoreductase enzyme is a glucose oxidase.

Claim 15. (New.) The method of claim 1, wherein the oxidoreductase enzyme is a galactose oxidase.

Claim 16. (New.) The method of claim 1, wherein the oxidoreductase enzyme is a hexose oxidase.

Claim 17. (New.) The method of claim 1, wherein the oxidoreductase enzyme is a carbohydrate oxidase.

Claim 18. (New.) The method of claim 1, wherein the oxidoreductase enzyme is a pyranose oxidase.

Claim 19. (New.) The method of claim 1, wherein the oxidoreductase enzyme is a amino acid oxidase.

Claim 20. (New.) The method of claim 1, wherein the oxidoreductase enzyme is a laccase.

Claim 21. (New.) The method of claim 2, wherein the oxidoreductase enzyme is a glucose

oxidase.